

INFORMATION LETTER

Not for
Publication

NATIONAL CANNERS ASSOCIATION

For Members
Only

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FDA Publishes Proposal on Artificially Sweetened Jams

The Food and Drug Administration has published in the *Federal Register* of June 20 a proposal by the National Preservers Association for establishment of definitions and standards of identity for artificially sweetened fruit jellies and artificially sweetened fruit preserves or jams.

The proposal would permit the use of artificial sweeteners in such products provided that the label bears the legend "artificially sweetened." Under present regulations such jams, jellies, preserves, and butters must be labeled "imitation."

The FDA invited written views and comments within 30 days of the date of publication of the proposal. Text of the FDA notice is reproduced on pages 208 and 209.

BLS Retail Price Index

The BLS index of retail prices of canned fruits and vegetables went up between mid-April and mid-May from 108.6 to 109.5 and was about 2½ percent higher than the index for May of last year, 106.6 (1947-49 = 100).

The index of prices of "all canned foods" rose from 106.4 in April to 107.0 in May, and was 2.7 percent above the index of 104.2 for May of last year.

These increases compare with a rise of 6.1 percent for all food over a year ago, and a rise of 15.6 percent for fresh fruits and vegetables.

N.C.A. Membership Directory

Copy for the N.C.A. *Membership Directory* will be sent to the printer July 5. The listings in the new *Membership Directory* will be the same as those in the 1956 *Canners Directory*, as explained earlier in a mailing to all members, unless members instruct the N.C.A. differently. Each listing will include company name, headquarters address, factory locations, and products packed in each state.

Selective Buying by Housewife Helps Her Cope With High Cost-of-Living, Retailers Are Told

How the canning industry works constantly to raise the level of understanding on the part of consumers so that their food dollars may be spent wisely, was described by N.C.A. Secretary Carlos Campbell, June 27, in an address before the eastern division of National Retailer Owner Grocers, meeting in New York City.

If consumers would take the time and trouble to study comparative food costs, they would not necessarily have to increase their food expenditures with each rise in the cost-of-living index, he explained. Mr. Campbell related, for instance, how last Decem-

ber, following the Florida freeze, the N.C.A. called the public's attention to the fact that "they need not become hysterical over the sudden rise in the index, since there were many items of equal quality, the prices of which had not advanced. The purchase of canned foods, which had not increased in price, accorded an opportunity to hold food costs down. Subsequently, there was some increase in canned vegetable prices, but not commensurate with the increase of many other vegetable items.

"The retail price index shows that prices on all foods have increased about 2½ times what they were before World War II, yet canned fruits and vegetables have increased only 1½ times in price during the same period of time." Mr. Campbell cites that, "A representative package of canned fruits and vegetables which at prewar prices cost \$10 can be purchased for \$17; the increase of other foods, however, has more than doubled—from \$10 to slightly more than \$24."

There is much more money available to the shopper these days to spend for food. Workers' weekly wages have increased, along with retail food costs. Mr. Campbell pointed out, "It is significant to note how the average consumer has up-graded her food buying in recent years. During 1957, for example, each consumer spent on the average about \$440 for food. This amounts to about \$1.20 a day. During the years immediately preceding World War II the average per capita expenditure for food was only \$118.60, less than 33 cents daily. Increased prices accounted for much of the increase in per capita expenditure, but not all of the increase can be attributed to higher prices. If consumers in 1957 had selected for their food purchases the same food items and of the same quality as they selected prewar, they could have gotten by with a \$278 per capita food expenditure in 1957. One should not make the mistake of construing this significant increase in the per capita expenditure for food as an indication that people are eating more. As a

Preliminary Planted Acreage of Vegetables for Processing

To June 15, the preliminary planted acreage of the nine principal vegetables for processing is down about 10 percent from last year and 11 percent below average, according to the Crop Reporting Board of USDA.

Significant reductions in acreage have been recorded for six of the processing crops: winter and spring spinach down 25 percent, green peas down 17 percent, sweet corn down 13 percent, beets for canning down 10 percent, cucumbers for pickles down 7 percent, and green lima beans down 5 percent.

The acreage of snap beans is expected to be about the same as last year, tomatoes will be up slightly, and the contracted acreage of cabbage for kraut is up 9 percent.

The preliminary 1958 planted acreage is below average for each of the crops except snap beans.

Vegetables for Processing	Planted Acreage		
	10-year ave. 1947-56	1957	Preliminary
	(acres)	(acres)	(acres)
Green lima beans.....	106,000	95,340	90,330
Snap beans.....	133,200	159,320	158,600
Beets.....	18,000	17,650	15,950
Cabbage (contract).....	9,000	7,440	8,100
Corn, sweet.....	477,000	459,910	401,360
Cucumbers for pickles.....	142,800	137,870	128,810
Peas, green.....	453,000	484,290	400,420
Spinach (w. & s.).....	29,500	32,750	24,710
Tomatoes.....	368,100	314,900	318,150

matter of fact, fewer pounds of food were consumed on the average by each individual in 1957 than during prewar. Quantity of food purchased and consumed is not related to the amount of money people have to spend for food except in extreme cases. The fact that individuals spent more money in 1957 for their food bill indicates that it was higher priced foods they were buying rather than increased volume.

"If today's weekly earnings were spent for canned fruits and vegetables at current retail prices a family could buy 2½ times as much as could have been purchased with prewar weekly earnings at the lower prices of that day. Insofar as canned fruits and vegetables are concerned, therefore, a worker's real cost of furnishing food to his family has been cut more than half in two."

The public has evidently become more and more aware of this. A recent report issued by the USDA shows that during the last 20 years, the per capita consumption of the 11 most popular fresh vegetables declined from 49.3 pounds to 41.2—which represents a decrease of 8.1 pounds per person. During the same period of time, consumption of these vegetables in the canned form increased from 50.15 pounds to 75.8—a gain for canned vegetables of 25.65 pounds per person.

In 1956, Americans spent \$71,326,000,000 on food—85 percent of which was purchased from grocery stores and consumed in the home. This staggering sum was about \$5 billion more than the annual cost of operating the federal government. With food and its cost so important a part of the individual consumer's income, any rise in food prices often becomes a signal for hysteria on the part of the housewife. But Mr. Campbell urges that, "A rise in the index of retail prices of food is a signal for the housewife to look into the opportunities for spending her food money on food items that have not contributed to the price rise, or not to the extent that others have."

Following Mr. Campbell's address, a luncheon-press conference was held for the editors and reporters in attendance. Press handling of the event was managed by the Information Division and Dudley-Anderson-Yutzy, the N.C.A.'s public relations counsel, through personal contacts with New York City business and food editors, including the national wire services, and mailings to out-of-town publications were made from both New York and Washington.

MSSA Requirements for Canned Tomato Paste

Tentative requirements for canned tomato paste from the 1958 pack to meet the needs of the armed forces were announced June 23 by the Military Subsistence Supply Agency, 226 W. Jackson Blvd., Chicago 6, Ill. Procurement will be made by the Oakland Military Subsistence Market Center, Alameda, Calif.

The requirements are for 8,161,419 pounds of canned tomato paste of U. S. Grade A (Fancy), Style 1(b), in No. 2½ cans. This is the equivalent of 175,514 cases of 24/2½'s.

USDA Inspection Fees Raised

Fees for USDA inspection of fruits and vegetables, meats, and poultry will be increased July 1.

The basic change in fees for inspection of processed fruits and vegetables is an increase in the hourly rate from \$4.50 to \$5 and an increase in the basic rate for lot inspections from \$9 to \$10. Other changes include adjustments in charges for certain special analyses and multiple small lot inspections.

Carlot fees for inspection of fresh fruits and vegetables also will be increased. The fee for inspection for quality and condition will be increased from \$10 to \$12, inspection for condition only from \$8 to \$10, and the fee for inspection of portions of a car will be increased correspondingly.

The rate for meat grading service is being raised from \$5 to \$6 an hour. Double the hourly rate will continue to be charged for work performed on a legal holiday. The minimum fee and hours charged on weekly contracts will be \$240 for 40 hours. The higher fees for meat inspection will become effective June 29.

Inspection charges for poultry inspection will be increased at various levels in the poultry packing. Inspection charges under the voluntary program will be raised from \$3.55 to \$3.85 an hour, and charges for overtime and holiday inspection work under the Poultry Products Inspection Act will be increased from \$5 to \$5.40 an hour.

Fees also will be increased for inspection and grading of dry beans, peas, and seeds.

USDA said that the increases in inspection charges are necessary because of increased costs.

Canned Blackberries for USDA

USDA announces that it contemplates purchasing canned blackberries packed during 1957 or 1958 for distribution in the National School Lunch Program. Offers may be submitted now on blackberries in No. 10 cans and meeting the requirements of U. S. Grade B or better.

Purchases will be made with funds transferred by Congress from Section 32 for use under the National School Lunch Act and will depend upon quantities and prices offered, USDA said.

Offers in response to this announcement (FV-255) should be submitted to the Director, Fruit and Vegetable Div., Agricultural Marketing Service, USDA, Washington 25, D. C., by July 1 for acceptance by July 3. Delivery will be made during the period August 18-September 27.

Mobile Viners Demonstration

The Mobile Viners Subcommittee of the N.C.A. Raw Products TAC, the Raw Products Committee of the Wisconsin Cannery Association, and a number of other canners met at Rochelle, Ill., June 25, to see a demonstration of four mobile viners harvest prescribed field areas to evaluate their performance in comparison with stationary viners. These mobile viners were the English Chisholm-Ryder-McBain viner, the experimental Hamachek viner, the FMC viner, and the Scott mobile viner.

The Subcommittee will continue to follow the development of these pieces of equipment to evaluate their agromonic performance.

Control of Lygus Bugs

More effective control of lygus bugs, a costly pest to lima bean growers, is possible by proper timing of insecticide applications, according to findings of USDA entomologists.

Scientists of USDA's Agricultural Research Service stationed at Whittier, Calif., have reported that correct timing of insecticidal applications increased yields of dry beans by 200 to 250 pounds per acre.

The most significant increases in yield were obtained from a single application of DDT, just after blossoming began (early), or about two weeks later when the pods appeared (intermediate). Each of these applications was superior to late application at the time the pods were 1½ to 2 inches long. Early and late applications combined gave yields no better than an early application alone.

Status of Legislation

Agricultural trade development—S. 3420, to raise Title I authorizations from \$4 to \$7.5 billion and to extend P. L. 480 for two years, to June 30, 1960, was passed by the Senate March 20. P. L. 480 was the subject of hearings by the House Agriculture Committee May 5-9, and an extension of P. L. 480 is provided in the omnibus farm bill, H. R. 12954, which was reported by the House Agriculture Committee June 19; this bill was killed when the House on June 26 rejected the rule providing for its consideration.

Alaska statehood—S. 49, Alaska statehood, and S. 50, Hawaii statehood, were reported by Senate Interior Committee Aug. 29, 1957. H. R. 7999, Alaska statehood, was passed by the House May 28, and was made the unfinished business of the Senate on June 23.

Anti-dumping Act—H. R. 6006, to amend the Anti-dumping Act of 1921 so as to facilitate determinations under the Act, was passed by the House Aug. 29, 1957, and by the Senate, with an amendment, May 26.

CCC equity payments—S. 2426 (Elender of La.), to authorize CCC to acquire title to unredeemed loan collateral without obligation to make equity payments, is pending before Senate Agriculture Committee, and the provisions of this bill are included in the omnibus farm bill, H. R. 12954, which was reported by the House Agriculture Committee June 19 and rejected by the House June 26.

Customs drawback—H. R. 9919, to amend the Tariff Act of 1930 to extend the privilege of substitution for the purpose of obtaining drawback upon reexportation of all classes of merchandise, was passed by the House Feb. 27.

Farmworkers housing—H. R. 9057, to provide for five-year amortization of housing facilities for farmworkers, was reported by House Ways and Means Committee Aug. 21, 1957.

FDA food additives—H. R. 6747 (Harris of Ark.) and S. 1895 (Hill of Ala.), the Administration-sponsored bill, H. R. 8390 (Harris of Ark.), H. R. 8629 (Wolverton of N. J.) and other food additives bills were the subject of hearings by the Health and Science Subcommittee of the House Commerce Committee in 1957 and April 15-16, 1958. N.C.A. supports H. R. 8390 and H. R. 8629.

Fisheries loan fund—S. 2720, to increase the loan fund authorization from \$10 million to \$13 million, was passed by the Senate Aug. 20, 1957. S. 3295, to increase the authorization from \$10 to \$20 million, was passed by the Senate May 29.

Food stamp plan—H. R. 13054, to direct the Secretary of Agriculture to establish a food stamp plan, was approved by House Agriculture Committee June 25.

ICC agricultural exemption—S. 3778, including the proposal to terminate the 203(b)(6) exemption for frozen fruits and vegetables, was passed by the Senate June 11, with amendments. A companion bill, H. R. 12832, was reported by the House Commerce Committee June 18, and was cleared by the Rules Committee June 25.

ICC private carrier definition—S. 3778, including the provision amending the definition of a private motor carrier so as to stop "buy-and-sell" trucking, was passed by the Senate June 11, with amendments. A companion bill, H. R. 12832, was reported by House Commerce Committee June 18, and was cleared by the Rules Committee June 25.

Marketing orders—H. R. 8367 (Slak of Calif.) is designed to authorize the Secretary of Agriculture to continue marketing orders in effect even after parity is reached. No action scheduled.

Marketing orders, cranberries—S. 1680 (10 Senators from 5 cranberry producing states) and other bills to amend the Agricultural Marketing Agreement Act so as to authorize marketing orders for cranberries for canning, were the subject of hearings by a Senate Agriculture Subcommittee April 20, 1957. N.C.A. opposes.

Mexican farm labor—H. R. 10360 (Gathings of Ark.), to extend the authority under P. L. 78, 82d Congress, to import Mexican nationals for employment in agriculture, was the subject of hearings by a House Agriculture Subcommittee Feb. 28-March 3, June 9-12, and June 20. N.C.A. supports.

Packers and Stockyards Act—S. 1356 (O'Mahoney of Wyo.), to transfer antitrust jurisdiction over meat packing operations from USDA to FTC, was passed (as recommended by the Agriculture Committee) by the Senate May 15.

Potato marketing and labeling—A number of bills to prohibit the sale of potatoes of a lower grade than U. S. No. 2, under certain conditions, were the subject of hearings by the House Agriculture Committee and by the Senate Agriculture Committee in 1957. N.C.A. opposes application to canning.

Premier notification—H. R. 7698 (Celler of N. Y.), to require 60 days notice prior to merger of corporations having total book value of more than \$10 million, was reported by House Judiciary Committee May 28, 1957. Similar legislation, with amendments, was approved by the Senate Antitrust Monopoly Subcommittee June 26 and is pending before the Senate Judiciary Committee.

Raw product bargaining—S. 2444, to authorize cooperative associations

of producers to bargain with purchasers singly or in groups, was approved by the Senate Agriculture Committee June 25.

H. R. 6799 (Bow of Ohio) and H. R. 7807 (Bentley of Mich.) are pending before House Judiciary Committee.

Robinson-Patman Act—S. 11 (Kefauver of Tenn.) and H. R. 11 (Patman of Tex.), to restrict the good faith defense against a charge of price discrimination, was approved without recommendation, by Senate Antitrust Subcommittee June 21, 1957, and a substitute measure, which would apply only to foods, drugs and cosmetics, was approved by the Senate Judiciary Committee June 23; the substitute is to be formally reported to the Senate by July 9 (see story, this page).

Small Business Administration—H. R. 7963, to extend the life of the SBA and to revise its authority, was passed by the House June 25, 1957, and was reported by the Senate Banking Committee, with amendments, June 16.

Trade Agreements Act—H. R. 12591 (Mills of Ark.), to amend and extend the Trade Agreements Act for five years as recommended by the Administration, was passed by the House June 11, and is the subject of public hearings begun by the Senate Finance Committee June 20.

Wage-Hour—S. 1853 (Kennedy of Mass.), which includes proposal to eliminate overtime fishery exemption, was approved, without recommendation, by Senate Labor Subcommittee May 7, 1957.

Waste disposal—H. R. 1082 (Byrnes of Wis.), H. R. 2463 (Lipscomb of Calif.), and H. R. 4134 (Simpson of Pa.), to allow rapid amortization of waste disposal facilities and treatment works, have been introduced. N.C.A. supports the proposal, which is before House Ways and Means Committee.

Robinson-Patman Amendment

The Senate Judiciary Committee voted on June 23 to report favorably to the Senate an amended version of the Kefauver-Patman "equality of opportunity" bill to amend the Robinson-Patman Act. The amended bill would limit the legislation to sales of foods, drugs, and cosmetics when sold for resale for human consumption or use without further manufacturing or processing.

The Committee has allowed itself until July 9 to prepare and file a formal report with the Senate. As soon as the report becomes available, N.C.A. Counsel will prepare an explanation of the measure which will be published in the INFORMATION LETTER.

Transportation Policy Study

The Senate on June 23 adopted S. Res. 303, authorizing the Senate Committee on Interstate and Foreign Commerce to conduct a comprehensive study of federal transportation policy with respect to the maintenance of a sound national transportation system.

The Committee study will cover the need for regulation and the type and character of that regulation, government assistance and user charges, ownership of one form of transportation by another, federal policy on the subject of consolidations and mergers in the transportation industry, the kind and amount of railroad passenger service necessary to serve the public and provide for national defense, problems arising from the difference from long-haul and short-haul charges over the same route, and "additional matters of federal regulation (and exemption therefrom) and federal promotional policy in regard to the various forms of transportation."

S. Res. 303 provides \$100,000 to the Committee to begin the study. The Committee expects to spend this amount by January 31, 1959, with 14 persons being employed in connection with the study.

Such a special study of transportation policy was recommended by the Smathers Subcommittee on Surface Transportation following its hearings this spring on the plight of the railroads.

Repeal of Transportation Tax

Repeal of the 3 percent tax on transportation of property was agreed to June 26 by House and Senate conferees on the bill, H. R. 12695, to extend certain corporate and excise tax rates.

The bill would continue for another year the existing normal tax rate of 52 percent on corporation income and certain excise taxes, including rates of 10 percent on telephone and wire services, business and store machines, automobiles and trucks, 8 percent on automobile parts and tires, and 3 percent on gasoline.

The Senate had voted to repeal the 3 percent tax on transportation of property and the 10 percent tax on transportation of persons. Conferees compromised by accepting the repeal of the 3 percent tax.

The conference report was adopted by the Senate June 26 and by the House June 27 and cleared for the President.

Acreage of Peas for Canning in 1958

The planted acreage of green peas for canning in 1958 totals 278,584 acres, 17 percent less than the 1957 plantings of 337,302 acres, according to a report by the N.C.A. Division of Statistics.

The preliminary estimate by the USDA Crop Reporting Board of acreage of peas for canning is 288,620 acres (see INFORMATION LETTER of May 29, page 180).

The planted acreage figures reported by the Statistics Division are based on reports from all canners known to have planted peas for canning in 1958, with estimates for two firms not reporting. The figures cover only peas planted for canning and do not include acreage presently intended for other forms of processing.

State	1958			1957	Percent change from 1957
	Early June	Sweets*	Total	Total	
	(acres)	(acres)	(acres)	(acres)	
Maine and New York.....	277	7,920	8,197	9,761	-16
Maryland.....	1,632	3,869	5,521	8,448	-35
Delaware.....	1,678	872	2,550	1,975	+29
Pennsylvania.....	1,180	3,316	4,505	8,332	-46
Indiana.....	2,780	2,780	2,522	+10
Illinois.....	5,070	19,450	24,520	29,779	-18
Michigan.....	1,150	1,878	3,028	3,501	-14
Wisconsin.....	35,182	75,493	110,675	136,880	-19
Minnesota.....	11,925	23,795	35,720	47,597	-25
Utah and Idaho.....	11,130	11,130	9,324	+20
Washington and Oregon.....	6,807	82,508	89,315	63,739	-10
Other states.....	3,234	7,400	10,634	13,644	-22
U. S. Total.....	70,944	207,640	278,584	337,302	-17

* Includes Alsweets, which amounted to 34,065 acres, of which Wisconsin accounted for 24,823 acres.

Production and Utilization of Sour Cherries

Production of the 1958 sour cherry crop in the five Great Lakes states is 42 percent below the 1957 crop and 32 percent below average, on the basis of June 15 conditions, as reported by the Crop Reporting Board of USDA.

The crop in the Great Lakes states is estimated at 77,900 tons compared with 134,550 tons produced there last year. With indicated production in the West about the same as last year, the total 1958 U. S. sour cherry crop is forecast at 90,470 tons, 38 percent below last year and the smallest since 1945.

In Michigan the crop is estimated at 41,000 tons, less than half of the 1957 tonnage. Michigan cherries were

badly damaged by freezing temperatures in April. The Wisconsin crop also is forecast at less than half of last year's output. The declines from last year in Wisconsin, New York, and Pennsylvania are attributed to unfavorable weather.

UTILIZATION

The proportion of the crop that was canned in 1957 was slightly smaller than in 1956. The quantity of cherries reported as canned was 44,903 tons in 1956 and 65,489 tons in 1957, accounting for 46 and 45 percent of the totals, respectively. The quantity reported as frozen was 44,254 tons in 1956 and 71,042 tons in 1957, representing 46 and 48 percent of the totals, respectively.

	10-year ave.	1957	1958 Indicated	Percent change from 1957	1957 Total sold*	1957 Canned ^b	Canned as a percent of sales	
	1947-56				1957	1957	1957	1956
	(tons)	(tons)	(tons)		(tons)	(tons)		
New York.....	21,750	22,100	20,000	-10	21,880	3,050	14	12
Pennsylvania.....	8,580	9,300	9,000	-3	10,260	5,808	57	69
Ohio.....	1,805	1,650	1,900	+15
Michigan.....	67,600	89,000	41,000	-54	88,780	44,200	50	51
Wisconsin.....	14,590	12,500	6,000	-52	12,200	6,760	55	43
Other states ^c	10,392	12,550	12,570	11,410	5,671	50	47
Total, 11 states.....	124,717	147,100	90,470	-38	144,530	65,489	45	46

* Includes fruit sold for fresh market, canning, freezing, and other uses. ^b Includes small quantities used for juice, jam, jellies, freezing, etc. ^c Mont., Idaho, Colo., Utah, Wash., and Ore. June 1 forecast for these western states.

Green Peas for Processing

Production of peas for processing in 1958 is forecast at 416,940 tons, 25 percent smaller than the record large crop produced in 1957 and 5 percent smaller than average, according to the Crop Reporting Board of USDA.

An estimate of the probable production of peas for freezing is not available, USDA said. However, the condition of the crop and the level of yields indicated for 1958 in the states where the bulk of the frozen peas are produced suggest that the reduction from last year in peas for freezing will be less than the 25 percent indicated for the total crop. Also, USDA said, production of peas for canning may be more than 25 percent below last year's level.

With the exception of California, yield prospects in the Western states are generally favorable. Along the Eastern Seaboard a cool spring and ample moisture created conditions which have been near ideal for peas.

State	Production			
	10-year ave. 1947-56	1957	1958 Indi- cated	Per- cent change from 1957
	(tons)	(tons)	(tons)	
Maine.....	7,100	10,400	8,100	-22
N. Y.....	19,400	20,000	14,380	-28
Pa.....	14,600	10,500	8,840	-16
Ind.....	2,400	1,670	2,500	+50
Ill.....	27,300	41,810	32,500	-22
Mich.....	4,400	5,970	4,500	-24
Wis.....	125,800	164,080	98,800	-40
Minn.....	47,400	63,840	45,000	-30
Del.....	2,900	5,970	9,150	+53
Md.....	9,800	9,980	11,200	+12
Va.....	1,800	1,100	1,170	+1
Idaho.....	11,700	11,130	9,450	-15
Wash.....	70,600	99,750	84,380	-15
Ore.....	53,100	71,250	59,400	-17
Calif.....	11,000	13,550	5,880	-57
Other states ¹ ...	28,100	26,620	21,630	-19
U. S. Total.....	437,000	557,690	416,940	-25

¹ Ark., Colo., Iowa, Kans., Mo., Mont., Nebr., N. J., Ohio, Okla., Tenn., Utah, W. Va., and Wyo.

Sweet Corn for Processing

The 1958 planted acreage of sweet corn for processing is 401,260 acres, down 13 percent from a year ago and 16 percent less than average, according to the Crop Reporting Board of USDA. This year's 339,970 acres for canning is 14 percent less than that planted in 1957, and the 61,290 acres intended for freezing is 8 percent smaller than last year.

All states except Delaware and Maryland have a smaller acreage than in 1957. The greatest acreage cuts were made in the North Central and North Atlantic states. Acreage in the West is down 4 percent.

White corn increased about 5 percent over last year. Yellow varieties, which account for 92 percent of the total acreage, were reduced 14 percent.

State	Planted Acreage			
	10-year ave. 1947-56	1957	1958 Prelim- inary	Per- cent change from 1957
	(acres)	(acres)	(acres)	
Maine.....	8,600	5,000	3,800	-24
N. Y.....	25,300	21,600	19,000	-12
Pa.....	12,400	12,500	9,600	-23
Ohio.....	13,800	6,300	6,000	-5
Ind.....	29,200	17,000	16,400	-4
Ill.....	65,200	62,400	54,000	-13
Wis.....	105,500	119,000	106,000	-11
Minn.....	88,100	100,900	83,400	-17
Iowa.....	28,000	19,300	9,100	-53
Del.....	4,700	5,100	5,100	...
Md.....	35,200	28,000	29,400	+5
Idaho.....	9,900	11,000	10,700	-3
Wash.....	14,000	16,000	14,700	-8
Ore.....	13,900	15,400	15,200	-1
Other states ¹ ...	22,700	20,710	18,860	-9
U. S. Total.....	477,000	439,910	401,260	-13
For freezing ² ...	65,400	66,360	61,290	-8
For canning ² ...	409,300	393,550	339,970	-14

¹ Ark., Calif., Colo., La., Mich., Mont., Nebr., N. H., N. J., Okla., S. D., Tenn., Texas, Utah, Vt., Va., and Wyo.

² Four-year ave., 1953-56; estimates not available prior to 1953.

Snap Beans for Processing

The 1958 acreage planted to snap beans for processing is about the same this year as was planted in 1957 but is 19 percent above average, according to the Crop Reporting Board of USDA. The 158,600 acres for 1958 compares with 159,320 acres in 1957 and the 1947-56 average of 133,200 acres.

Of the 1958 plantings, 123,330 acres are estimated for canning and 35,270 acres are estimated for freezing. The acreage planted for canning is down 1 percent from last year but the acreage for freezing is up 3 percent.

The acreage of wax beans for 1958 is 18,580 acres, about one-fourth less than the acreage planted to this variety last year. Green beans, at 140,020 acres, are up 4 percent from last year. Blue Lake acreage in the Western states is 15,920 acres, 7 percent more than last year.

Following is the preliminary planted acreage of snap beans for processing as reported by USDA, based on June 15 conditions:

State	Planted Acreage			
	10-year ave. 1947-56	1957	1958 Prelim- inary	Per- cent change from 1957
	(acres)	(acres)	(acres)	
Maine.....	2,600	2,200	1,900	-14
N. Y.....	29,300	38,000	36,900	-3
Pa.....	5,100	6,300	7,900	+25
Mich.....	6,900	7,000	6,600	-6
Wis.....	13,800	20,400	20,000	-2
Del.....	2,400	3,200	4,200	+31
Md.....	11,000	9,700	10,100	+4
Va.....	3,900	3,500	3,800	+8
N. C.....	2,200	3,600	3,600	...
S. C.....	1,100	900	800	-11
Fla.....	9,800	13,200	10,800	-18
Tenn.....	5,400	6,400	7,400	+16
Ark.....	6,000	3,500	3,200	-9
La.....	940	800	350	-31
Okla.....	3,500	3,000	2,800	-7
Texas.....	7,300	9,500	9,500	...
Colo.....	1,500	1,500	1,700	+13
Wash.....	2,400	1,900	1,700	-11
Ore.....	7,600	10,500	10,900	+4
Calif.....	2,300	3,000	3,400	+13
Other states ¹ ...	8,300	11,220	10,850	-3
U. S. Total.....	133,200	159,320	158,600	...
For freezing ² ...	34,300	34,280	35,270	+3
East & Central.....	29,380	30,270	30,270	+3
West.....	4,900	5,000	5,000	+2
For canning, etc. ²	115,300	125,040	123,330	-1
East & Central.....	112,240	109,590	109,590	-1
West.....	12,800	13,740	13,740	+7

¹ Ala., Ga., Idaho, Ill., Ind., Iowa, Ky., Minn., Miss., Mo., Nebr., N. H., N. J., N. M., Ohio, Utah, Vt., and Wyo.

² Three-year ave., 1954-56; estimates not available prior to 1954.

Stocks of Canned Vegetables on June 1 and Season Shipments

Reports on canners' stocks and shipments of canned green and wax beans, corn, and peas have been issued by the N.C.A. Division of Statistics,

and detailed reports covering the June 1 stock and shipment situation have been mailed to all canners of these products.

	Carry- over month	Total Supply		Canners' Stocks June 1		Season Shipments to June 1	
		1956-57	1957-58	1957	1958	1957	1958
		(thousands of actual cases)					
Beans, green and wax....	July	25,589	32,058	5,475	6,217	24,115	25,841
Corn.....	Aug.	44,390	43,149	10,010	9,887	34,381	33,262
Peas.....	June	35,152	41,708	3,901	8,495	31,251	33,213

Grades for Pimiento Peppers

Notice is given in the *Federal Register* of June 26 that the Agricultural Marketing Service of USDA proposes to issue U. S. standards for grades for fresh red pimiento peppers for processing. The standards were developed at the request of the pimiento processors, according to USDA.

The proposed standards provide for two grades, and each pepper would be classified individually. Those of high quality would be classed U. S. No. 1. Fair quality peppers would fall in the U. S. No. 2 grade, and those below the requirements of No. 2 would be classed as "culls."

Interested persons have until July 15 to submit recommendations and arguments concerning the proposal to the Fresh Products Standardization

and Inspection Branch, Fruit and Vegetable Division, Agricultural Marketing Service, USDA, Washington 25, D. C.

Cucumbers for Pickles

The preliminary planted acreage of cucumbers for pickles is 128,810 acres, 7 percent below the 1957 planted acreage of 137,870 acres and 10 percent below the 1947-56 average of 142,800 acres, according to the Crop Reporting Board of USDA.

The bulk of the reduction in acreage from last year is in Michigan and Wisconsin, and smaller acreages are indicated also in some of the less important states. Significant increases in planted acreage over last year are reported in Delaware, Maryland, Virginia, and North Carolina.

quantity which reasonably compensates for deficiency, if any, of the natural acidity of the fruit juice ingredient.

(3) Sodium citrate, potassium citrate, or both, in an amount not exceeding 2 ounces avoirdupois per 100 pounds of the finished jelly.

(4) Sodium hexametaphosphate in an amount not exceeding 2 ounces avoirdupois per 100 pounds of the finished jelly.

(5) Purified calcium chloride, calcium sulfate, calcium citrate, monocalcium phosphate, or any combination of two or more of these calcium salts, in a quantity necessary with pectin to produce a jelled finished product.

(6) Ascorbic acid, sorbic acid, sodium sorbate, potassium sorbate, sodium propionate, calcium propionate, sodium benzoate, benzoic acid, methyl ester of parahydroxybenzoic acid, propyl ester of parahydroxybenzoic acid, or any combination of two or more of these, in a quantity not to exceed 0.1 percent by weight of the finished food.

(b) The fruit juice ingredient referred to in paragraph (a) of this section is any one, or a combination of two, three, four, or five of the fruit juice ingredients complying with the requirements of § 29.2 (c) of this chapter. No nutritive sweetening ingredient is added, either directly or indirectly, to the fruit juice ingredient used to make artificially sweetened fruit jelly.

(c) The artificial sweetening ingredient referred to in paragraph (a) of this section is saccharin, sodium saccharin, calcium saccharin, sodium cyclamate, potassium cyclamate, calcium cyclamate, or any combination of these.

(d) The jelling ingredient referred to in paragraph (a) of this section is pectin, gum tragacanth, gum karaya, algin (sodium alginate), extract of Irish moss, sodium carboxymethylcellulose, or any combination of two or more of these. The pectin may be standardized with a nutritive sweetening ingredient, but such ingredient shall not amount to more than 44 percent by weight of the standardized pectin. When added, such pectin is used in a quantity sufficient to produce a jelled finished product but not in excess of 3 percent by weight of the finished food.

(e) The name of each artificially sweetened fruit jelly for which a definition and standard of identity is prescribed by this section consists of the words "artificially sweetened" immediately followed by the name as prescribed by § 29.2 (f) and (g) (6) of this chapter for fruit jelly which corresponds in its fruit juice ingredient to the artificially sweetened article. The words "artificially sweetened" shall be prominently and conspicuously displayed in letters not

Text of Proposals for FDA Standards on Jams and Jellies

Following is the text of the proposal by the National Preservers Association for adoption of FDA standards of identity for artificially sweetened fruit jellies and artificially sweetened fruit preserves or jams, as published in the *Federal Register* of June 20:

DEPARTMENT OF HEALTH, EDUCATION, AND WELFARE

Food and Drug Administration

[21 CFR Part 29]

FRUIT BUTTERS, FRUIT JELLIES, FRUIT PRESERVES, AND RELATED PRODUCTS; DEFINITIONS AND STANDARDS OF IDENTITY

NOTICE OF PROPOSALS TO ADOPT DEFINITIONS AND STANDARDS OF IDENTITY FOR ARTIFICIALLY SWEETENED FRUIT JELLIES AND FOR ARTIFICIALLY SWEETENED FRUIT PRESERVES OR JAMS

Notice is hereby given that a petition has been filed by the National Preservers Association, 1346 Connecticut Avenue N. W., Washington, D. C., whose members are manufacturers and distributors of fruit jellies and fruit preserves, setting forth proposed definitions and standards of identity for artificially sweetened fruit jellies and artificially sweetened fruit preserves or jams.

Pursuant to the authority of the Federal Food, Drug, and Cosmetic Act (secs. 401, 701, 52 Stat. 1046, 1055, as amended 70 Stat. 919; 21 U.S.C. 341, 371) and in accordance with the authority delegated to the Commissioner of Food and Drugs by the Secretary of Health, Education,

and Welfare (22 F.R. 1045), all interested persons are hereby invited to present their views in writing regarding the proposals published below. Such views and comments should be submitted in quintuplicate, addressed to the Hearing Clerk, Department of Health, Education, and Welfare, Room 5440, Health, Education, and Welfare Building, 330 Independence Avenue S. W., Washington 25, D. C., prior to the thirtieth day following the date of publication of this notice in the *Federal Register*.

It is proposed that the following new sections be added to Part 29:

§ 29.12 *Artificially sweetened fruit jelly; identity; label statement of optional ingredients.* (a) Artificially sweetened fruit jelly is the jelled food made from a fruit juice ingredient as specified in paragraph (b) of this section and an artificial sweetening ingredient as specified in paragraph (c) of this section, with water and a jelling ingredient as specified in paragraph (d) of this section. The quantity of the fruit juice ingredient, calculated as set out in § 29.2 (b) of this chapter, amounts to not less than 55 percent by weight of the finished food. The article is sealed in containers and is so processed by heat, either before or after sealing, as to prevent spoilage. Such food may also contain one or more of the following optional ingredients:

(1) Spice.

(2) A vinegar, lemon juice, lime juice, citric acid, lactic acid, malic acid, tartaric acid, or any combination of two or more of these, in a

smaller than the largest letter used in any other word in the name of the food.

(f) (1) The jelling ingredient used shall be named on the label by a statement "_____ added" or "with added _____," the blank being filled in with the name or names, as the case may be, by which the jelling ingredient used is designated in paragraph (d) of this section.

(2) When the optional ingredient specified in paragraph (a) (1) of this section is used, the label shall bear the word "spiced" or the statement "spice added" or "with added spice," but in lieu of the word "spice" in such statement the common name of the spice may be used.

(3) When the optional ingredient specified in paragraph (a) (4) of this section is used, the label shall bear the words "sodium hexametaphosphate added" or "with added sodium hexametaphosphate."

(4) When any optional ingredient listed in paragraph (a) (6) of this section is used, the label shall bear the statement "_____ added as preservative," the blank being filled in with the name or names, as the case may be, by which the preservative ingredient used is designated in paragraph (a) (6).

(g) Wherever the name of the food as specified in paragraph (e) of this section appears on the label of the artificially sweetened fruit jelly so conspicuously as to be easily seen under customary conditions of purchase, the words and statements specified in this section, showing the optional ingredients used, shall immediately and conspicuously precede or follow such name, without intervening written, printed, or graphic matter, except that the varietal name of the fruit source of the fruit juice ingredient used in preparing such jelly may so intervene.

(h) Artificially sweetened fruit jelly shall be labeled in compliance with the regulations prescribing label statements concerning the dietary properties of food purporting to be or represented for special dietary uses as promulgated under authority of section 403 (j) of the Federal Food, Drug, and Cosmetic Act.

§ 29.13 Artificially sweetened fruit preserves, artificially sweetened fruit jams; identity; label statement of optional ingredients. (a) Artificially sweetened fruit preserves or artificially sweetened fruit jams are the viscous or semisolid foods, made from a fruit ingredient as specified in paragraph (b) of this section and an artificial sweetening ingredient as specified in paragraph (c) of this section, with water and a jelling ingredient as specified in paragraph (d) of this section. The quantity of the fruit ingredient amounts to not less than 55 percent by weight of the finished food. The article is sealed

in containers and is so processed by heat, either before or after sealing, as to prevent spoilage. Such food may also contain one or more of the following optional ingredients:

(1) Spice.

(2) A vinegar, lemon juice, lime juice, citric acid, lactic acid, malic acid, tartaric acid, or any combination of two or more of these, in a quantity which reasonably compensates for deficiency, if any, of the natural acidity of the fruit ingredient.

(3) Sodium citrate, potassium citrate, or both, in an amount not exceeding 2 ounces avoirdupois per 100 pounds of the finished preserve or jam.

(4) Sodium hexametaphosphate in an amount not exceeding 2 ounces avoirdupois per 100 pounds of the finished preserve or jam.

(5) Purified calcium chloride, calcium sulfate, calcium citrate, monocalcium phosphate, or any combination of two or more of these calcium salts, in a quantity necessary, with pectin, to produce a viscous or semisolid finished product.

(6) Ascorbic acid, sorbic acid, sodium sorbate, potassium sorbate, sodium propionate, calcium propionate, sodium benzoate, benzoic acid, methyl ester of parahydroxybenzoic acid, propyl ester of parahydroxybenzoic acid, or any combination of two or more of these, in a quantity not to exceed 0.1 percent by weight of the finished food.

(b) The fruit ingredient referred to in paragraph (a) of this section is any one, or a combination of two, three, four, or five of the fruit ingredients complying with the requirements of § 29.3 (b) of this chapter. No nutritive sweetening ingredient is added, either directly or indirectly, to the fruit ingredient used to make artificially sweetened fruit preserve or artificially sweetened fruit jam.

(c) The artificial sweetening ingredient referred to in paragraph (a) of this section is saccharin, sodium saccharin, calcium saccharin, sodium cyclamate, potassium cyclamate, calcium cyclamate, or any combination of these.

(d) The jelling ingredient referred to in paragraph (a) of this section is pectin, gum tragacanth, gum karaya, algin (sodium alginate), extract of Irish moss, sodium carboxymethylcellulose, or any combination of two or more of these. The pectin may be standardized with a nutritive sweetening ingredient, but such ingredient shall not amount to more than 44 percent by weight of the standardized pectin. When added, such pectin is used in a quantity sufficient to produce a jelled finished product but not in excess of 3 percent by weight of the finished food.

(e) The name of each artificially sweetened fruit preserve or artificially

sweetened jam for which a definition and standard of identity is prescribed by this section consists of the words "artificially sweetened" immediately followed by the name as prescribed by § 29.3 (f) and (g) (5) of this chapter for fruit preserve and jam which corresponds in its fruit ingredient to the artificially sweetened article. The words "artificially sweetened" shall be prominently and conspicuously displayed in letters not smaller than the largest letter used in any other word in the name of the food.

(f) (1) The jelling ingredient used shall be named on the label by a statement "_____ added" or "with added _____," the blank being filled in with the name or names, as the case may be, by which the jelling ingredient used is designated in paragraph (d) of this section.

(2) When the optional ingredient specified in paragraph (a) (1) of this section is used, the label shall bear the word "spiced," or the statement "spice added" or "with added spice," but in lieu of the word "spice" in such statements the common name of the spice may be used.

(3) When the optional ingredient specified in paragraph (a) (4) of this section is used, the label shall bear the words "sodium hexametaphosphate added" or "with added sodium hexametaphosphate."

(4) When any optional ingredient listed in paragraph (a) (6) of this section is used, the label shall bear the statement "_____ added as preservative," the blank being filled in with the name or names, as the case may be by which the preservative ingredient used is designated in paragraph (a) (6).

(g) Wherever the name of the food as specified in paragraph (e) of this section appears on the label of the artificially sweetened fruit preserve or artificially sweetened fruit jam so conspicuously as to be easily seen under customary conditions of purchase, the words and statements specified in this section, showing the optional ingredients used, shall immediately and conspicuously precede or follow such name without intervening written, printed, or graphic matter, except that the varietal name of the fruit used in preparing such preserve or jam may so intervene.

(h) Artificially sweetened fruit preserve and artificially sweetened fruit jam shall be labeled in compliance with the regulations prescribing label statement concerning the dietary properties of food purporting to be or represented for special dietary uses as promulgated under authority of section 403 (j) of the Federal Food, Drug, and Cosmetic Act.

Dated: June 13, 1958.

JOHN L. HARVEY,
Deputy Commissioner
of Food and Drugs.

REPORTS ON ASSOCIATION ACTIVITIES

Fishery Products Division

The functions and program of work of the Fishery Products Division are predicated on the special interests and problems of fish canner members. There are many such specialized areas of interest and activity which are of vital concern to fish cannery, but have little or no significance to other segments of the canning industry and which are not served by any other division of N.C.A.

One of the major activities of the Fishery Products Division is derived from the international character and habitat of fishery resources and the resulting problems and controversies with regard to ownership, harvesting rights and conservation of these fish stocks which are found in international waters. The fish canner's interest in the sea, which yields his raw product, is analogous in importance to the agricultural canner's interest in the soil and other factors affecting the productivity of the agricultural commodity. To extend the analogy further, fish cannery are just as vitally interested and concerned over efforts to restrict the historic freedom of American fishermen to harvest the yields of the high seas as would the agricultural canner be if efforts were made to restrict the grower from harvesting canning crops on land which he had always tilled.

The eminence of such a threat—to restrict the activity and production of our fishing fleets and the availability of fish for canning—has been responsible for an important activity of the Division for the past five years, and more particularly during the past year, which culminated in the recent United Nations Conference on the Law of the Sea at which the Director of the Division served as an advisor to the official United States delegation.

Active efforts to extend the breadth of the territorial sea and the jurisdiction of coastal states over fishery resources in their coastal waters began shortly after World War II, when many new and small nations sought such extensions as a means of expressing their new feelings of nationalistic independence. Efforts were begun to disclaim the historic three-mile territorial sea as an antiquated carry-over from the "old world." Beginning with certain Latin American countries who sought to extend their control of the high seas out to 200 miles, many other countries announced new and varying limits of coastal sea jurisdiction. Even Canada joined the parade with efforts to prevent foreign fishermen, which was no doubt aimed at Americans, from fishing within 12 miles of her coast. Most of these efforts, if successful, would have denied American fisher-

men and American cannery fishery resources that we had historically developed and fished—and in some instances would have meant the virtual elimination of major segments of the U. S. fishing industry.

By 1949 the international fishery problem had become so critical that the United Nations requested its International Law Commission to draft a set of articles on the Law of the Sea which would fill the existing gap in international law and could be used to quiet the international turmoil that had developed in this area. The Commission concluded its work in 1956 and issued draft articles dealing with four aspects of the law of the sea: the territorial sea and contiguous zone, the high seas, fishing and conservation of the living resources of the sea, and the continental shelf. In February of this year the United Nations convened in a nine-week conference of 86 nations in Geneva to consider the draft of articles of the ILC and attempt to codify international law with respect to the law of the sea.

Numerous international and regional meetings, debates in the United Nations, and conferences between the State Department and members of the U. S. fishing industry were held during the years of preparation for this conference. Inasmuch as the future of many segments of the American fishing industry were involved at every stage of this preparation, the N.C.A. Fishery Products Division made every effort to keep abreast of all developments, attend as many of the conferences as possible, and exert every possible effort to protect the interest

of the fish canner. The culmination of these efforts by the Division was the Director's attendance of the Geneva conference as a member of the U. S. delegation.

While this conference was unsuccessful in reaching agreement on one of the principal issues before it—the breadth of the territorial sea—significant accomplishments were made with respect to other aspects of the law of the sea. The conference did amend and adopt many of the original ILC articles and agreed to four conventions which are to be ratified by participating nations in the near future. In the fall the United Nations is scheduled to reconsider the matter of the breadth of the territorial sea and the extension of fishery jurisdiction by the coastal state, including the possibility of another world conference on these issues, which means that these matters will continue to be an important part of the work of the N.C.A. Fishery Products Division.

Other functions of the Division include liaison with state, federal and international organizations and agencies, legislative activities, other special fish canner problems, and Division publications.

Canned Foods on Radio

Suggested use of a variety of canned vegetables in summer salads was the subject of a May radio release to 1,628 stations with estimated listening audience of 14,960,566. Special releases of this type, prepared by Dudgey-Anderson-Yutzky, N.C.A. public relations counsel, are distributed each month as part of the continuing Consumer and Trade Relations Program through the United Press Radio Service.

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